

DETAILS OF INSPECTION VIOLATIONS
CORRECTIVE ACTION

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO (GARDEN LOUNGE) - DISHWASH	22	0	No	<p>THE FINAL RINSE NOZZLES DID NOT HAVE AN EFFECTIVE (FAN LIKE) SPRAY PATTERN IN THE CONVEYOR, FLIGHT-TYPE DISHWASH MACHINE.</p> <p>NOZZLES CHECKED FOR BEING BLOCKED / WILL BE REPLACED BY WIDER SPRAY NOZZLES</p>
2	LIDO (GARDEN LOUNGE)	24	0	Yes	<p>TWO FULL SANITIZE BUCKETS TESTED LESS THAN 50 PPM CHLORINE. THESE SANITIZE BUCKETS WERE NOT IN USE AT THE TIME OF THE INSPECTION.</p> <p>INSTRUCTED EMPLOYEES FOR CORRECT USE OF THE THREE BUCKET SYSTEM.</p>
3	POTABLE WATER	06	0	No	<p>THERE WAS NO NUMERICAL SCALE ON THE BRIDGE DISTRIBUTION ANALYZER RECORDER CHARTS. THESE CHART SHOULD HAVE A PRINTED SCALE THAT IS 0.0-5.0 PPM.</p> <p>UNTIL WE RECEIVE THE NEW CHARTS, THE LEVELS WILL BE MARKED BY HAND ON THE CHART SCALE.</p>
4	AQUAMARINE DINING ROOM	33	0	No	<p>SOFT SEALANT WAS USED TO COVE THE JUNCTURE WHERE THE LOWER WAITER STATION CABINETS JOINED THE DECK THROUGHOUT THE DINING ROOM.</p> <p>HARD SEALANT ORDERED TO REPLACE THE SOFT ONE.</p>
5	MAIN GALLEY - DECK 4 DISHWASH	22	0	No	<p>THE DIGITAL THERMOMETER REGISTERING FINAL RINSE TEMPERATURE ON THE CONVEYOR DISHWASH MACHINE WAS BROKEN AND GIVING NO READING.</p> <p>ORDERED NEW THERMOMETER TO REPLACE THE BROKEN ONE. TEMPERATURES ARE MONITORED WITH MORE CAUTION.</p>
6	MAIN GALLEY DECK 4 - HOT GALLEY	21	0	No	<p>SOFT SEALANT WAS FALLING AWAY AND EXPOSING A GAP WHERE THE 4 BURNER RANGE TOP JOINED THE FRONT PANEL OF THE GRILL BESIDE.</p> <p>HARD SEALANT ORDERED TO REPLACE THE SOFT ONE.</p>
7	MAIN GALLEY DECK 4 - HOT GALLEY	21	0	No	<p>A BROKEN PROFILE STRIP WAS NOTED ON THE UNDERSIDE OF THE 4 BURNER RANGE TOP WHERE IT JOINS THE GRILL.</p> <p>THE BROKEN PROFILE WILL BE REPLACED BY A S/S ONE.</p>
8	MAIN GALLEY DECK 4 - HOT GALLEY	21	0	No	<p>THE RIBBED METAL FLEXIBLE CONDUIT CONNECTED BELOW EACH OF THE 3 TILTING SKILLETS WAS DIFFICULT TO CLEAN AND CORRODING.</p> <p>RIBBED FLEXIBLE METAL CONDUIT WILL BE REPLACED BY SMOOTH SURFACED ONE WHICH IS AVAILABLE ONBOARD.</p>
9	MAIN GALLEY DECK 4 - HOT GALLEY	27	1	No	<p>THE TOP SURFACE OF ALL 3 COMBINATION OVEN UNITS IN THIS AREA WERE SOILED WITH ACCUMULATED DUST DEBRIS. OVEN GLOVES WERE STORED ON TOP OF ONE OF THESE OVENS BETWEEN USES.</p> <p>DUST AND GLOVES WERE IMMEDIATELY REMOVED.</p>
10	MAIN GALLEY DECK 4 - POT WASH	22	2	No	<p>TWO DECK STANDS FILLED WITH SOILED PANS WERE STORED DIRECTLY BESIDE THE 4 LARGE SOUP KETTLES AS THERE WAS NO THE TWO DECK STANDS WERE REMOVED. LOOKING AT THE SOLUTION OF CREATING A SPLASH GUARD.</p> <p>INSTRUCTED SANITATION OFFICER AND POT WASHERS FOR SPILL FREE STORAGE AND DRYING AND REDUCE THE AMOUNT OF POTS AND PANS.</p>

11 **MAIN GALLEY DECK 4 - POT WASH**

26 0 Yes

SOME PREVIOUSLY CLEANED PANS AND STRAINERS WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN POT STORAGE RACK.
INSTRUCTED SANITATION OFFICER FOR PROPER SUPERVISION AND TRAINING OF THE POTWASHERS AND THE GALLEY UTILITIES.

12 **FOOD SERVICE GENERAL**

16 0 Yes

RAW SALMON IS USED TO PREPARE GRAVLAX AND SALMON TARTAR AND THERE WAS NO WRITTEN RECORD THAT THE SALMON WAS FROZEN TO A SAFE TEMPERATURE OR TIME TO KILL PARASITES.

PROVISION MASTER ADVISED FOR PROPER RECORD-KEEPING.

13 **CREW GALLEY**

16 0 Yes

TWO LEXAN BINS OF FETA CHEESE IN WATER STORED IN A REACH-IN REFRIGERATOR HAD INTERNAL PRODUCT TEMPERATURES OF 57-60 °F. THE CHEESE WAS REMOVED FROM WALK-IN REFRIGERATORS AND CUT AT APPROXIMATELY 0830, THEN PLACED IN THE REFRIGERATOR. THE TEST WAS MADE AT 1030. THE CHEESE WAS REMOVED AND BLAST CHILLED IMMEDIATELY.

FOOD HANDLERS WERE INSTRUCTED FOR THE IMPORTANCE OF KEEPING THE SAFE TEMPERATURES.

14 **CREW GALLEY**

20 2 No

THE AMBIENT AIR TEMPERATURE OF THE REACH-IN REFRIGERATOR REGISTERED 45-46 °F WITH, POTENTIALLY HAZARDOUS FOODS INSIDE. THE REFRIGERATOR UNDERWENT DEFROST MODE BETWEEN 0700-0800 THIS MORNING.

ADJUSTED FRIDGE TEMPERATURE TO MAINTAIN PHF AT MAX. 40° AND SUGGESTED TO CHEF AT THIS TYPE OF A FRIDGE NOT TO STORE PHF.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	CREW MESS BEVERAGE STATION	20	2	No
THE ICE DISPENSING TRIGGER IN THE BEVERAGE STATION HAS A DESIGN, WHICH CAUSES DIRECT CONTACT WITH THE LIP CONTACT SURFACE OF CUPS WHEN THEY ARE FILLED/REFILLED.				
ICE DISPENSER REMOVED AND NEW ICE DISPENSER SAME AS IN GARDEN LOUNGE (LIDO) HAS BEEN ORDERED.				
16	STAFF MESS	19	0	No
THE AFT END OF THE COLD BUFFET SECTION IS NOT EQUIPPED WITH A SNEEZE SHIELD.				
A PLEXIGLASS SNEEZE SHIELD HAS BEEN PLACED.				
17	PROVISIONS BUTCHER AND VEGETABLE PREP	22	0	No
THERE IS A TWO SINK ARRANGEMENT IN BOTH ROOMS USED FOR WASHING KNIVES, CUTTING BOARDS, AND SMALL EQUIPMENT PIECES (BUTCHER) AND SMALL BOWLS, PLASTIC BINS AND LIDS (VEG. PREP). NO WAREWASHING WAS OBSERVED, BUT THE COMPANY SHOULD IDENTIFY CLEARLY WHAT ACTIVITIES WILL BE PERFORMED IN THESE FOOD PREPARATION AREAS AND WHERE THEY INTEND FOR WAREWASHING TO TAKE PLACE, INCLUDING THE DETAIL OF THE METHOD USED. SIGNS POSTED AT THE TWO COMPARTMENT SINKS INDICATE A FULL WASH, RINSE, AND SANITIZE METHOD WHICH WILL NOT BE PERFORMED PROPERLY USING ONLY 2 SINKS.				
THIS SPACE WILL NOT BE ANYMORE USED FOR MANUAL DIHWASHING. THE AREA AND THE SINKS WILL BE USED FOR VEGETABLE PREPARATION ONLY. PROPER SIGNS WERE POSTED.				
18	COMMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

FOR THE CORRECTIVE ACTION

CAPT. G.J. APISTOLAS
MASTER
AT SEA 30TH NOV. 2002